

# EL GRECO – YOUR GREEK FRIEND

## SPARKLING BUBBLES

Akakies, Greek Sparkling Rosé Dry 8,5/43  
Cava Flama d'or Brut 7,5/39  
Prosecco Extra Dry 8/41

Charles Mignon Grande Tradition 78  
Moët & Chandon Grand Vintage 100  
Veuve Clicquot 46/84

## DRINKS TO BEGIN WITH

Ouzo, Greek Anis Spirit 7  
Tsipuro, Greek Pomace Brandy 7  
Kir Royale 9,5  
Gin Tonic 9,5  
Dry Martini 8,5

Mythos, Greek Lager 6,9  
Karhu, Finnish Lager III/IV 5,1/5,8  
Lonkero, Finnish Long Drink 6,5  
Dry Cider 6,9

## NON-ALCOCHOLIC

Sparkling 6 / 30  
White Wine 12 cl 5 / 16 cl 6

Beer 4,5  
Red Wine 12 cl 5,5 / 16 cl 6,5

## WINE CARAFE

A carafe (37,5cl) of our Greek white, red or rosé wine 21

## MEZES – STARTER ASSORTIMENTS

18 for one / 35 for two people

### SEAFOOD MEZE

King prawn, fried squids, baltic herring, octopus  
dolmades, mussels, olives, beetroot salad salad, pita bread

### VEGETARIAN MEZE

Dolmades, cheese spinach pie, tzatziki, eggplant dip, bureki  
beetroot salad, black-eyed, pita bread

Perfectly paired with a carafe (37,5cl) of our Greek white, red or rosé wine 21

## SMALL PLATES

### KALAMARIA 11

Fried squids with vinaigrette gl

### GARIDES MIKROLIMANO 14

King prawns stewed with herbs, feta cheese, tomatoes  
Steamed in white wine gl

### TZATZIKI 7

The Classic garlic yoghurt dip gl

### MELITZANOSALATA 7

Greek style eggplant dip gl

### FETA SAGANAKI 12

Fried feta cheese wrapped in thin filo  
pastry with balsamico honey vl

### TYROPITA 10

Feta spinach pies vl

### DOLMADES 10

Hand-made, stuffed vine-leaf rolls with  
yogurt dill dip gl

### DAKOS 10

Snack from the Island of Crete  
Soaked dried barley bread with fresh  
tomato salsa, rucola, feta crumbles,  
feta crumbles, capres vl

### HALLOUMI 8

Grilled halloumi with fig balsamic gvl

### BUREKI 9

Feta cheese wrapped in filo pastry with  
lemon yogurt sauce vl

### PITA 2

Grilled pita bread 1

## FRESH & LIGHT

### ELLINIKI SALATA 10 / 18

Diced tomatoes, cucumber, onion, bell pepper olives,  
feta cheese, olive oil vinaigrette gvl

### HALLOUMI SALATA 10 / 18

Grilled halloumi cheese, figs and apricots marinated in white wine,  
herbs and olive oil gvl

### TOMATO SOUP 9 / 16

Divine tomato soup with feta cheese, olive oil and herbs gvl

### LENTIL SOUP 8/ 15

Red lentil soup with olive oil, onions and herbs gl

## GREEK PITAS

We made this street food classic slightly fancier!

### PITA GYROS 19

Sliced grilled pork meat, pita bread, onion and tzatziki l

### CHICKEN PITA 19

Sliced grilled chicken fillet, pita bread, onion and tzatziki l

### PITA VEGAN 17

Falafel chickpea rolls, pita bread, bean salad, eggplant dip l

# VEGAN

## VEGAN MEZE 18 / for two 35

Dolmades, hummus, eggplant dip, spinach pie, black eyed beans salad, olives  
Falafels, beetroot salad, faba beans, pita bread

### DAKOS 9

Dakos without feta 1

### MELITZANOSALATA 7

Eggplant dip without milk gl

### SPANAKOPITA 8

Homemade spinach pies 1

### DOLMADES 10

Vine-leaf rolls with yoghurt dill dip gl

### KOLOKITHIA 7

Fried zucchini with beetroot mousse gl

### PITA BREAD 2

### MELITZANA 20

Eggplant casserole

Potatoes, onions, bell peppers, feta cheese, tomato sauce gl

### FASOLIA 19

Traditional Greek-style oven roasted bean stew  
with tomatoes, onions and herbs

### LENTIL SOUP 8/ 15

Red lentils soup with olive oil, onions and herbs gl

### VEGAN PITA 18

Greek pita with falafel

Bean salad, eggplant dip, onions 1

### SWEET

### KANTAIFI 9

Grated filo pastry with soy cream and domestic berries 1

## OUR BELOVED CLASSICS

### MUSAKA 19,5

Oven-roasted eggplant dish with minced meat and béchamel sauce l

### STIFADO 23

Greek comfort food

Slowly roasted Black Angus beef stew with onions and tomatoes gl

### HIRINO 24

Grilled pork sirloin

Asparagus, hummus and raspberry sauce gl

### KLEFTIKO 25

Slowly roasted lamb with onion, red wine sauce

Served with potatoes gl

### BIFTEKI 22

Skewered juicy beefburgers

Yogurt sauce, stewed vegetables, potatoes gl

### SUVLAKI 23

Skewered chicken sirloin

Potatoes, stewed vegetables, herb vinaigrette gl

### LAVRAKI 27

Fresh whole sea bass prepared in the grill

Eggplant dip, lemon olive oil sauce gl

### PAIDAKIA 27

Grilled lamb chops

Herb vinaigrette, stewed vegetables and potatoes gl

### GREEK MIX GRILL for two 58

Lamb chops, chicken souvlaki, pork fillet and a juicy beefburger

Red wine sauce, potatoes, salad g

## FEELING SWEET

### OUZO CREME BRULEE 11

Ouzo-flavored crème brûlée with homemade apple-mint sorbet gl

### TIRAMISU 9,5

Appropriately sweet tiramisu

### BAKLAVA EL GRECO 11

Our take on the traditional Greek sweet

Served with ice cream 1

### PORTOKALOPITA 9

Traditional yoghurt cake made with fresh orange

Served with ice cream and Finnish berries 1

## AFTER DRINKS

Afrodite's Kiss 11  
Amaretto Coffee 11

Greek Coffee 4,5  
Cappuccino 4,5  
Filter Coffee / Espresso / Tea 3

Conde de Monsul Port Wine 8,5  
Bacardi Rum 7,9  
Campari 7,5

Braastad Cognac VS 8  
Braastad Cognac XO 14,9  
Hennessy VS 9  
Hennessy VSOP 13,9

Bombay Sapphire 7,9  
Hendrick's Gin 9,5

Koskenkorva Finnish Vodka 6,5  
Jaloviina Finnish Brandy 6,9

Metaxa Coffee 11  
Irish Coffee 11

Limnos Moscato, Greek Dessert Wine 7,5  
Tsipuro, Greek Pomace Brandy 7  
Metaxa 5\* Greek Brandy 7,5

Père Magloire Calvados VSOP 8,5  
Matusalem 9,9

Jack Daniels Whiskey 8,5  
Highland Park Single Malt 12yo Scotch 9,9  
Yamazaki 12yo Single Malt 13,9  
Jameson 7,90

Fernet Branca 6,9  
Jägermeister 6,9

Amaretto 7,9  
Baileys 7

## WHITES & ROSE

### RETSINA TSANTALIS

12cl 6,20 / 16cl 7,90 / 75cl 39

Greece / **Savationo, Roditis**

Resinated Greek wine. Dry, mild acidity, fruity.

### HALKIDIKI

12cl 6,75 / 16cl 8,95 / 75cl 42 Carafe 37,5cl 21

Halkidiki, Greece / **Assyrtikos, Sauvignon Blanc**

Dry, fresh, fruity. Gooseberries and green apples.

### SANTA RITA

12cl 6,75 / 16cl 8,95 / 75cl 42

Casablanca Valley, Chile / **Riesling**

Medium dry, green apples, peaches, fresh acidity.

### SCHÖNBORN RIESLING FEINHERB

12cl 7,20 / 16cl 9,50 / 75cl 44

Rheingau / Germany / **Riesling**

Demi sec, Reveals aromas of quince, grapefruit, honeydew melon  
raisins and apple compote

### KANENAS

12cl 7,40 / 16cl 9,80 / 75cl 46

Maronia , Greece / **Chardonnay, Muscat of Alexandria**

Dry, fruity and fresh bukee. Soft aromas of roses and citric fruits.

This wine has a story - just ask us!

### SANTORINI 47

Santorini, Greece / **Assyrtiko**

Dry, minerality from the volcanic soil. Well balanced, long taste

White flowers, citric fruits.

Assyrtiko is a classic variety native to the Aegean Sea

### AKAKIES ROSE

12cl 7 / 16cl 9,50 / 75cl 44

Amyndeon, Greece / **Xinomavro**

Fresh bukee with red berries. Dry, fruity and fresh, even mildly astringent

## REDS

### RAPSANI

12cl 6,40 / 16cl 8,90 / 75cl 42 Carafe 37,5cl 21

Mount Olympos, Greece / **Xinomavro, Krasato, Stavroto**

A ruby red with aromas of dried cherry and raspberry  
with whiff of spices and vanilla

### MARONIA

12cl 6,90 / 16cl 9,40 / 75cl 44

Maronia, Greece / **Mavroudi**

Full-bodied, intense, subtle spices and vanilla

### SANTA RITA

12cl 6,80 / 16cl 9,30 / 75cl 43

Rapel Valley, Chile / **Cabernet Sauvignon**

Full-bodied, soft, berries, slightly spicy, tender herbs

### AGATHON

12cl 7,70 / 16cl 10,20 / 75cl 48

Monastery of Mount Athos, Greece / **Limnio, Cabernet Sauvignon**

Aromatic, soft taste, scent of rose hip and liquorice

### KANENAS

12cl 8,20 / 16cl 10,80 / 75cl 51

Maronia, Greece / Mavroudi, Syrah

Medium body, spices, red berries

### RAPSANI RESERVE 54

Mount Olympos, Greece / **Xinomavro, Krasato, Stavroto**

Full-bodied, soft, plums, blackberries

### ABATON 72

Monastery of Mount Athos, Greece / **Limnio, Cabernet Sauvignon**

Full-bodied, rich, plums, cherries, vanilla

### RIPASSO VILLA NOVARE 56

Valpolicella, Italy / **Corvina, Rondinella**

Full-bodied, pure fruitiness, spicy